

Amendments to the Specification:

Please amend the Specification as follows:

Please amend the paragraph beginning on page 15, line 25, as follows:

A picture image of a piece of sushi having sushi-neta put on top of the sushi-rice portion and housed in each of the protruding part of the main housing body so that the sushi-neta faces the upper part and the sushi-rice part faces the sides of the protruding part, is formed, that is a photo of the housed sushi is attached, on each of the protruding part which houses the sushi corresponding to the picture image. Further, the peripheral skirt part of the bottom cover lower than the sushi retaining part, may have an image of the grain of wood formed on the peripheral skirt part, and microwaves can intrude passing through the peripheral skirt part to the underside of the sushi retaining part.

Please amend the paragraph beginning on page 25, line 23, as follows:

When thawing frozen sushi by using the container for housing frozen sushi according to the present invention, pieces of frozen nigiri-sushi, each piece consisting of a sushi-rice portion 7 and a sushi-neta 8 put thereon, or a piece of frozen bo-sushi consisting of a sushi-rice portion 27 and a sushi-neta 28 such as a slice or slices of mackerel and a white tangle plate, are or is placed in the concaves 2 or concave 22 of the bottom cover 1 or 21; the main housing body 4 or 24 is fitted in to the bottom cover 1 or 21 by utilizing the peripheral skirt parts 3 and 6 or 23 and 26; and the container housing housed the sushi is placed on the table 9 of an electronic oven. When the electronic oven is operated to heat the

frozen sushi, the microwaves radiated in the electronic oven do not reach the sushi-neta 8 or 28 shielded by the microwave shielding film of evaporated metal formed on the surface of the main housing body 4 or 24, and the sushi-rice portions 7 or portion 27 is heated to be unfrozen by the microwaves passed through the peripheral skirt part of the bottom cover 1 or 21.

Please amend the paragraph beginning on page 30, line 10, as follows:

FIG. 12 is a schematic block diagram showing the distribution method of said packed frozen sushi unit. Referring to the drawing, pieces of nigiri-sushi 40 consisting of sushi-rice and sushi-neta are received in the concaves 2 of the bottom cover 1 and the main housing body 4 is placed to cover them, then frozen in a freezing process 42 to obtain a packed frozen sushi 41. This packed frozen sushi 41 is shipped(43) to a restaurant or sushi bar 44, general store 46, etc. equipped with refrigerating facilities. In the restaurant or sushi bar 44, the packed frozen sushi is unfrozen(45) meeting customer's order. In the general store 46, the packed frozen sushi is sold to a consumer 47 who will unfreeze unfreeze(48) it using his or her electronic oven. In FIG. 12 is shown the case of nigiri-sushi 40 as an example, it is similar as this in the case of bo-sushi and rolled sushi.

Please amend the paragraph beginning on page 30, line 25, as follows:

By the distribution method as this, pieces of sushi 40, each consisting of sushi-rice and sushi neta, are frozen in the state they are housed in the container

of the present invention and they are distributed as a packed frozen sushi unit, so that it is more sanitary than when the pieces of frozen sushi are replaced to another container in the process of distribution, unfreezing, and servicing to customers, and in addition, as the sushi-neta is frozen while it is fresh, its flavor can be retained. Further, according to the present invention, unfreezing of sushi can be done as is housed in the container in a short time and in a good condition, so the breeding of sundry germs can be suppressed. Furthermore, the shape of the container itself and the arrangement of sushi in the container are carefully determined so that the sushi can be served as it is on the bottom cover of the container. Therefore, combined with the low cost of the container, the present invention can provide an ideal distribution method of frozen sushi.